Menu AUTUMN & WINTER



BREAKFAST

Flexible from 6.00am - 10.30am. Menu in Dining Room.

SNACK TROLLEY

10.30am and 2.30pm Tea, coffee, alcoholic & non-alcoholic drinks, homemade delicacies & fruit platter, supplement drinks.

DINNER

Noon-2.00pm

HIGH TEA

4.00pm - 6.00pm

SUPPER

6.00pm - 7.00pm 8.00pm - 10.00pm Hot Milky Drinks, Tea, Coffee, Sandwiches & Toasted Snacks, Drink Supplements.

MONDAY

DINNER

Choice of Fruit Juices

Homemade Steak and Ale Pie with creamed potatoes, sauté carrots and green beans

Oven Baked Cod

with creamy mashed potatoes, carrot batons, sprouts, & cauliflower

Semolina Pudding with a winter berry compote

HIGH TEA

Homemade Ham & Egg Flan with Mixed Side Salad Eggs 'your way' with potato waffles & fresh plum tomatoes Freshly Cut Sandwiches

Selection of Homemade Cakes & Fresh Fruit

TUESDAY

DINNER

Choice of Fruit Juices

Gammon & Pineapple

Locally caught Homemade Fish Pie

both served with with chive cream sable potatoes, petit pois, buttery cabbage & broccoli

> Bramley Apple & Sultana Crumble with a rich vanilla custard

HIGH TEA

Spanish Omelette & French Fries Cream of Mushroom Soup with Warm Bread Roll

Cheesy Scones / Choice of sandwiches

WEDNESDAY

DINNER

Choice of Fruit Juices

Savoury Mince and Herby Dumplings or Cod Goujons both served with Lyonnaise potatoes, sprouts, sweetcorn & green beans

Pear & Almond Tart with fresh cream

HIGH TEA

Welsh Rarebit with Grilled Tomatoes Homemade Ouiche with fresh seasonal salad Selection of Sandwiches

Strawberry Mousse / Fruit Scones

THURSDAY

DINNER

Choice of Fruit Juices

Roast Loin of Pork

with minted new potatoes, roast peppers, sliced carrots, & diced swede

Mediterranean Pasta Bake with side salad

Sticky Toffee Pudding with creamy custard

HIGH TEA

Mini Jacket Potato with choice of fillings

Selection of Homemade Cakes & Fresh Fruit

Available at anytime are hot drinks, lemonade, juices and fresh fruit, yoghurt, ice-cream / mousse. There is also an alternative menu available for vegetarian / cultural options. Special diets, including diabetic, gluten free, pureed, liquidised etc are also catered for. Wine, Sherry, Lager, Beer, Port or Whiskey are also available with meals. Snack & Hydration stations available at all homes.



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FRIDAY

DINNER

Choice of Fruit Juices

Fresh Battered Fish

Traditional Honey Roast Ham both served with chunky chips, garden or mushy peas

Luxury Bread & Butter Pudding with vanilla custard

HIGH TEA

Savoury Crepes

Choice of Sandwiches

Selection of Homemade Cakes & Fresh Fruit

SATURDAY

DINNER

Choice of Fruit Juices

Slow Cooked Beef Stew

Scampi

both served with saute potatoes, broccoli, cauliflower and carrot batons

Ginger Sponge with creamy custard

HIGH TEA

Sausages with Creamed Potatoes in a rich onion gravy

Choice of Freshly Cut Sandwiches

Selection of Homemade Cakes & Fruit Medley

SUNDAY

DINNER

Choice of Fruit Juices

Roast Lamb with mint sauce

or

Roast Chicken with Sage & Onion Stuffing both served with Yorkshire pudding, creamy mashed potato, cabbage, petit pois & roasted parsnips

Fresh Cream & Sherry Trifle

HIGH TEA

Finger Buffet with salad garnish

Selection of Freshly Cut Sandwiches

Selection of Homemade Cakes

Gateaux & Fresh Fruit

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